



THE OAK ROOM



Sunday Lunch Menu

Starters

SOUP DU JOUR **V**

CURED VENISON & PORK BELLY TERRINE

Toasted brioche, red onion marmalade

SMOKED HADDOCK PÂTÉ

Pickled cucumber, crispy poached eggs

CHICKEN & TARRAGON CROQUETTE

Creamed cabbage

DEVILLED MACKEREL **GF**

Sweet and sour salad, wasabi crème fraîche

TRIO OF MELON **V**

Orange and mint sorbet

Main Courses

ROASTED SIRLOIN OF BEEF

Yorkshire pudding, pan gravy

ROASTED CORN FED CHICKEN SUPREME

Sage and apricot stuffing, pan gravy

ROASTED LOIN OF PORK

Sage and apricot stuffing, gravy

SMOKED BABY AUBERGINE **GF VE**

Wild mushrooms, charred peppers, lentils, pesto

WILD MUSHROOMS & PARMESAN

RISOTTO **V**

PAN FRIED SALMON **GF**

Crushed new potatoes, spinach

COD SUPREME **GF**

Crushed peas, celeriac fondant

All main courses are served with a selection of vegetables and roast potatoes

Desserts

ETON MESS **GF**

HOT CHOCOLATE FONDANT

Salted caramel ice cream

TREACLE TART **V**

Rum and raisin ice cream

**CHOOSE FROM A LOCALLY SOURCED
SELECTION OF CHEESES (£5 supplement)**

Crackers, celery, chutney

CUSTARD TART

CHOCOLATE PARFAIT **V GF**

Banana, salted caramel

STRAWBERRY BAVAROIS **GF**

Strawberries, basil, meringue

Freshly brewed coffee and mints

V Suitable for vegetarians

GF Gluten free

For vegan options please ask to see our Vegan Menu.

For more information regarding allergens please ask a member of the team.

3 Courses £24.95 per person, Children 12 and under £16.50



THE OAK ROOM



Supplier Information

We place a great deal of importance on using local produce and suppliers wherever we can. All our meat is Red Tractor Assured which means its production meets animal welfare standards and is fully traceable back to independently inspected farms in the UK.

Our meat is sourced from **Midlands Foods**, a family established business based in Worcestershire. They purchase their meat locally, giving full UK traceability from farm to fork.

Our fruit and vegetables are sourced from **Interfruit**, a Birmingham based family run business who source the finest fresh produce. They aim to source produce locally as much as possible and support local farmers and markets by buying local produce directly from the growers.

Our cheese is sourced from **Cheltenham Cheese Co. Ltd**, a small independent company that supply high quality English and continental cheeses and other milk based foods such as yogurt and clotted cream.

Celebrations

Moor Hall Hotel & Spa is the perfect venue for special celebrations of all kinds, whether it's a birthday, anniversary, christening or wedding. As a privately owned hotel we pride ourselves on our friendly and flexible service - we can tailor make your celebration so you can relax, safe in the knowledge that every tiny detail is taken care of. If you would like more information please ask a member of our team and we'll be happy to help make your celebration one to remember!